

VISIT...

LANZAROTE
Caliente.COM

MRS FIELDS NUTTY WHITE CHUNK COOKIES

Categories: Cookies, Mimi

Yield: 1 servings

2 1/4 c FLOUR

1/2 ts SODA

1/4 ts SALT

1 c LT BROWN SUGAR, PACKED

1/2 c SUGAR

3/4 c BUTTER, SOFTENED

2 lg EGGS

2 ts VANILLA EXTRACT

1 c PECANS, CHOPPED (4 OZ)

1 1/2 c WHITE CHOCOLATE BAR (8
OZ) COARSELY CHOPPED

PREHEAT OVEN TO 300* F. IN A
MEDIUM BOWL COMBINE FLOUR,
SODA AND

SALT MIX WELL AND SET ASIDE.
IN A LARGE BOWL WITH AN
ELECTRIC MIXER

BLEND SUGARS AT MEDIUM SPEED. ADD BUTTER AND MIX TO FORM A GRAINY

PASTE, SCRAPING DOWN THE SIDES OF BOWL. ADD EGGS AND VANILLA AND

BEAT AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY. ADD THE FLOUR MIXTURE, PECANS AND WHITE CHOCOLATE AND BLEND ON LOW SPEED UNTIL JUST

COMBINED. DROP BY ROUNDED TABLESPOONS ONTO UNGREASED COOKIE SHEETS, 2

INCHES APART. BAKE 20-22 MIN.

OR UNTIL EDGES JUST BEGIN TO
TURN

GOLDEN BROWN. TRANSFER
COOKIES TO A COOL FLAT
SURFACE.